

Domaine de la Terre Rouge

TERRE ROUGE® AND EASTON WINES



TERRE ROUGE®
CALIFORNIA

SYRAH

LES CÔTES DE L'OUEST

PRODUCED & BOTTLED BY DOMAINE DE LA TERRE ROUGE,
PLYMOUTH, CALIFORNIA. ALC. 14.5% BY VOL.

2008 Terre Rouge Syrah, Les Côtes de l'Ouest

This is the eleventh vintage of our entry level, St. Joseph-like, Syrah. It is made from fruit grown (about 60% of the blend) at a superb vineyard site that is planted in the hills just west of the Amador County line, just a few miles from the Mokelumne River in Clements Hills (a new Lodi sub-appellation). Tight spacing, vertical trellising, and upward shoot positioning give the fruit maximum sun exposure to promote full flavor development. It is blended with our mountain Syrah (the remaining 40% of the blend) grown at several other sites. We chose these sites because of their impeccable vineyard management (some of which we farm) and their flavor compatibility. The soils at the Clements Hills site are alluvium granite rock (Monpellier & Cometa) and the climate is moderated by Delta cooling. The other sites are a variety of volcanic and granite-based soil series that develop grapes with small cluster morphology. We find this wine is very forward and drinkable shortly after bottling, making it a great everyday Syrah, and perfect as a restaurant glass pour. This 2008 vintage is exceedingly dark in color with rich, silky, wild raspberry fruit flavors laced with pepper, tar, and herb tones. Aromas are raspberry, smoky, wild gamey, peppery, and cinnamon. The wine has a clean purity of Syrah fruit that is reminiscent of many St. Joseph's and other Northern Rhône's. It has full forward fruit and great acid balance. It is very smooth and creamy in the mouth.

Harvested two weeks earlier this year on the 9th & 11th of September 2008 at 25.0° brix due to low crop yields. The berry size was small in 2008, so we co-fermented 60% of the Syrah with a small amount of Viognier to finesse the wine. Lightly crushed and fermented in our larger tanks and irrigated to minimize tannin extraction and aged 17 months in 20% new and 80% used French oak barrels. The finished wine is 95% Syrah and 5% Viognier. It was bottled in late February 2010. We think this is always one of the best bottles of Syrah on the market for under 20 bucks!

14.5% alcohol by vol.; 3.75 pH; 6.0 gm./liter total acidity
Released: August 2011